

## Enjoy the oysters and crabmeat

**By Jerry Marlowe**

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With the festive season coming up very soon I was trying to come up with a few recipes that you might enjoy to share with your ravenous company who are almost on your door steps. Please do give both of these Marlowe favorites a try.

I must share with you I was actually able to extract this recipe entitled **OYSTERS ROCKEFELLER** from a memorabilia visit to the Grand Central Station Oyster Bar and Restaurant in New York.

Here's how I make it.

**4 pie or cake tins half filled with rock salt, or you might want to use one baking pan large enough to hold the oysters**  
**2 dozen oysters, opened and on their half shell**

**4 medium shallots (about ¼ cup) minced**

**1 small stalk of celery, minced**  
**1 tsp fresh marjoram or ½ tsp dried may be used**

**¼ cup of either fresh parsley or cilantro minced**

**½ pound of butter**

**2 cups of fresh spinach coarsely minced**

**1/3 cup soft bread crumbs**  
**2 drops of Worcestershire sauce**

**salt and some freshly ground black pepper**

**a pinch of cayenne pepper**

**2 tsp of Pernod or some anise flavored booze**

Preheat oven to 450 degrees. Now place your tins with the rock salt in the oven. Prepare the oysters. Saut'e the shallots, celery, marjoram and parsley in 4 tbs of the butter in a heavy skillet.



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Add the spinach to the skillet and let it wilt for a minute. Add the butter, bread crumbs, seasonings and anise flavored liquid. Now top each oyster with 1 tbs of this mixture.

Remove tins from the oven and imbed the oysters firmly in the hot rock salt.

Sprinkle the Parmesan cheese on top of each oyster. Return the pans to the oven and bake for about 4 minutes or until the butter is melted and oysters are lightly browned on top. Serve your incredible oysters with pride and try to imagine Nelson

Rockefeller is perhaps seated at the adjoining table to congratulate you on your very fine effort.

**CRAB MEAT FLAMBE**  
(to serve 4 hungry folks)

Heat 6 tbs butter and fry 1 small onion, finely chopped, for three minutes.

Add one pound of crabmeat chunks to cook for two minutes. Now add salt and pepper, and ⅛ tsp red pepper flakes, 2 tbs minced cilantro or parsley, ½ cup white wine and ¼ cup of mayonnaise or sour cream.

Now heat the 2 tbs brandy in a metal ladle or measuring cup, ignite it and pour over the crabmeat. Serve it all immediately on freshly made toast.

Wow, it's really very tasty and good. Please give it a try and try not to burn the house down. It might be a good idea to invite your local fire department chief over to join your raucous gathering.

Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.